

Les Macarons Ladurée
(Gluten Free)

Macaron of your choice \$2.80
4 macarons of your choice \$11.20

La Collection

Coffee, Pistachio, Rose Petal, Orange Blossom, Salted Caramel,
Lemon, Vanilla, Chocolate

Les Macarons de saison

Your server will be pleased to present you our seasonal macarons



Salades de Fruits Frais

Fresh Fruit Salad \$6.00
Banana, Mango, Pineapple, Pomegranate, Blackberries, Coconut

Les French Toasts

Le Pain Perdu Ladurée \$10.50
Ladurée warm French toast served with maple syrup and whipped cream

Le Pain Perdu à la Rose \$12.50
Ladurée warm French toast served with raspberry coulis, rose whipped cream and fresh raspberries

Please let us know if you have any food allergies or dietary restrictions



Tea Time Menu

\$39
(per person)



Ladurée Coffee, Tea or Hot Chocolate

1 Madeleine Salée

2 Guimauves

2 Finger Sandwiches

3 Macarons

1 Pastry



Les Coupes Glacées Ladurée

Coupe Ispahan	\$11.00
Raspberry sorbet, rose petal ice cream, fresh raspberry, lychees, raspberry coulis and whipped cream	
Coupe Plaisir	\$11.00
Raspberry sorbet, vanilla ice cream, fresh raspberries, whipped cream	
Coupe Sobo	\$11.00
Salted Caramel ice cream, ginger ice cream, whipped cream, macadamia caramel-ginger sauce	
Café Liégeois	\$9.50
Coffee ice cream, espresso, whipped cream and caramelized almond flakes	
Chocolat Liégeois	\$9.50
Chocolate sorbet, iced chocolate, whipped cream, caramelized hazelnuts	
Meringue Glacée	\$11.00
Vanilla ice cream, meringue sticks, whipped cream	

Macaron Glacé

Ispahan	\$9.00
Homemade Macaron Ice Cream Sandwich with Rose Macarons and Rose Ice Cream	
Chocolat/Vanille	\$9.00
Homemade Macaron Ice Cream Sandwich with Chocolate Macarons and Vanilla Ice Cream	

Ice Creams and Sorbets (Flavors of your choice)

One scoop	\$3.00
Two scoops	\$6.00
Three scoops	\$9.00

Ice cream flavors :
Madagascar Vanilla, Coffee, Pistachio,
Salted Caramel, Rose Petal,

Sorbet flavors :
Guanaja Chocolate, Raspberry,
Strawberry



\$9.00

Ice Cream & Sorbet Flavors

Almond milk available upon request,
Dairy Free available on Sorbet Flavor

Extra Whipped Cream

\$2.00



Les Thés Ladurée

Les Signatures	\$7.00	Thé Oolong à la Fleur d'Oranger China tea scented with orange blossom
Thé Mélange Spécial Ladurée		China tea scented with violet
Delicate composition of black teas from China and Sri Lanka and rose petals, with aromas of orange, bergamot, blackcurrant, vanilla, cinnamon and caramel		
Thé Marie-Antoinette		Les Classiques \$7.00
Mix of black tea from China with rose petal, citrus and honey		
Thé Matilde		Thé Ceylan Pure Ceylan Tea
A marriage of green tea and Chinese black tea with orange blossom		
Thé Joséphine		Thé Ceylan Menthe Ceylan tea with fresh mint
A Chinese black tea wrapped in tangerine, grapefruit, orange and lemon, delicately enhanced by a ring of jasmin flowers		
Thé Chéri		Thé fumé Lapsang Souchong Authentic Smoked Chinese tea
Delicate blend of black tea, cocoa, caramel and vanilla		
Thé Eugénie		Thé Earl Grey Fleurs Black tea blend from China, Sri Lanka and India with bergamot flower
A Chinese black tea mingled with red fruits (strawberry, raspberry, cherry and redcurrant)		
Thé Jardin Bleu Royal		Thé Darjeeling Namrin Mixed Darjeeling teas from the Himalaya with flavors of almond and peach
China and Sri Lanka black tea blend with wild strawberry, rhubarb and cherry aromas, scattered with cornflowers and marigold petals		
Thé Othello		Les Thés Verts
An Indian black tea with a spicy footprint of cinnamon, cardamom, pepper and ginger		
Thé à la Rose		Thé Mille et Une Nuit \$7.00 A Chinese green tea, both sweet and spicy, blending rose, orange blossom, and pepper
Black China tea and Ceylon scented with rose		
Thé à la Vanille		Thé Roi Soleil \$7.00 A green tea marked by the energy of bergamot combined with rhubarb and caramel
Darjeeling and Assam tea scented with Madagascar vanilla		
Thé au Caramel		Thé au Jasmin Yin Hao \$7.00 Green tea from the Yin Hao in China well known for its Jasmin flowers
Black China tea and Ceylon scented with caramel and flowers		
Thé aux Amandes		Thé Senchayamato \$9.00 Green tea with vegetable and sea-scented flavors. Chilling and bracing
Black China tea and Ceylon scented with almonds		

Les Boissons Chaudes

Soy milk, almond milk and skim milk available upon request

Hot milk	\$4.00
Café espresso	\$3.50
Double espresso	\$7.00
Macchiato	\$4.00
Café Ladurée	\$5.00
Cappuccino	\$5.50
Café Viennois 'served with Chantilly cream'	\$5.50
Caramel macchiato	\$4.00
Matcha Latte	\$7.00
Chocolat chaud Ladurée	\$6.00
Chocolat Viennois served with Chantilly cream	\$7.00

Les infusions Ladurée

Herbal teas are carefully chosen and prepared by Ladurée

Verveine	\$6.00
Verbena	
Tilleul	\$6.00
Lime Blossom	
Canarino	\$5.50
Infusion of lemon, lime and orange zests, flavored with fresh ginger	
White Coffee with Three Citrus Fruit	\$4.50
Infusion of lemon, lime and orange zests, flavored with orange blossom water	

Les Frappés

Iced Ladurée Tea	\$7.00
Delicate composition of citrus fruit, rose, vanilla and cinnamon teas	
Iced Chocolate	\$8.00
Iced Flavored Coffee	\$7.00
Iced Canarino	\$5.50
Infusion of lemon, lime and orange zests, flavored with fresh ginger	
Iced Match Latte	\$7.00

La Collection de Pâtisseries Ladurée

Ispahan (Gluten Free) Smooth rose flavored macaron biscuit, rose petal cream, fresh raspberries and lychees	\$11.00
Saint Honoré Rose Framboise Puff pastry, choux pastry, light rose petal cream, raspberry compote, fresh raspberries and rose water whipped cream	\$ 11.00
Plaisir Sucré Crushed hazelnut and meringue biscuit with crispy praline, thin milk chocolate leaves, whipped cream and milk chocolate filling	\$10.50
Millefeuille Vanille Caramelized puff pastry, vanilla cream	\$10.50
Eclair Chocolat au Lait Chocolate choux pastry, jivara milk chocolate cream, milk chocolate icing	\$9.50
Tarte Figue Miel de Chataignier Sweet pastry filled with a chestnut tree honey cream, fig marmalade and slightly roasted figs	\$10.50
Religieuse Pistache Pâte à choux, pistachio pastry cream, pistachio icing	\$10.00
Tarte Tatin Puff pastry, caramel cream, caramelized apples, dollop of vanilla whipped cream	\$10.50
Sarrasin Buckwheat shortbread and whipped cream, chocolate mousse, soft caramel, buckwheat seeds	\$11.00
Apple Cinnamon Macaron Soft macaron biscuit, caramel mousseline cream, roasted apples, sea salt caramel	\$11.00

Les Pound Cakes

Hazelnut	\$6.00/slice
Lemon	\$6.00/slice

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